



Bourbon Chicken Wings

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PARTS:

- [Chicken wings \(16\)](#)
- [Bourbon whiskey \(3 fingers\)](#)
- [Garlic \(4 cloves\)](#)
- [Demarera sugar \(3 Tablespoon\)](#)
- [Chilli pepper \(2\)](#)
- [Soy sauce \(1\)
1 Tbsp](#)
- [Mustard powder \(1 teaspoon\)](#)

SUMMARY

These bourbon-coated chicken wings will have your guests sniffing the air in anticipation. They are simple to make, and are devilishly good with a fresh-parsley-and-green-tomato dip. The first time I made this dish for my family, it was so popular that they went out and bought more chicken wings. It seems that in some cases it just isn't possible to have too much of a good thing!

The slightly smoky taste of the bourbon works well in this recipe, blending the sweetness of the Demerera sugar and the salt of the soy sauce. The mustard and garlic work together to give the wings a fuller flavor, meaning that they can compete on equal terms with the spicy red-meat dishes that are so often served at barbecues.

Step 1 — Bourbon Chicken Wings



- Gather ingredients.

Step 2



- Place the chicken wings onto a deep plate, and sprinkle with the chopped chili.
- Mix the remaining ingredients together in a bowl, and stir until all the sugar has dissolved. If you have trouble getting the sugar to dissolve, warm the mixture slightly and try again.

Step 3



- Place the chicken wings in the refrigerator and leave them to marinate overnight. Turn the wings occasionally, to prevent the liquor from drying out of them.

Step 4



- Barbecue the wings for approximately 15 minutes, turning frequently.
- You can also cook the wings in an oven for about 45 minutes at 425°F. Turn the heat up to 475°F near the end of the cooking time to get a crisp, caramel skin. Serve on a plate with a green salad or parsley garnish.



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